

CATERING MENU

BUFFETS CANNOT BE COMBINED. UP TO TWO APPETIZERS MAY BE ADDED TO EACH BUFFET FOR AN EXTRA CHARGE. ITEMS NOT LISTED ON THE MENU MAY BE REQUESTED. MENU CHOICES AND GUEST COUNTS MUST BE FINALIZED 10 DAYS PRIOR TO YOUR EVENT TO INSURE PROPER ORDERING.

ALL-AMERICAN BBQ BUFFET

\$25 / PERSON

30 PERSON MINIMUM

INCLUDES: SLICED PICKLES, MARTIN'S FAMOUS POTATO BUNS, KC ORIGINAL BBQ SAUCE

CHOOSE ONE COLD SIDE:

ADD AN EXTRA COLD SIDE FOR \$3/PERSON

- COUNTRY STYLE POTATO SALAD
- ELBOW MACARONI SALAD
- CREAMY COLE SLAW
- KETTLE STYLE POTATO CHIPS

CHOOSE ONE SALAD:

- FARMHOUSE WITH RANCH OR VINAIGRETTE
- CAESAR

CHOOSE UP TO TWO PROTEINS:

- SMOKED BBQ PULLED PORK
- SMOKED BBQ PULLED CHICKEN
- POLISH PORK SAUSAGE
- SLICED BEEF BRISKET (+\$3PP)
- BEEF BURNT ENDS (+\$5PP)

CHOOSE UP TO TWO HOT SIDES:

- MACARONI AND CHEESE
- CHEESY CORN
- GREEN BEANS W/ BACON BITS
- BBQ BAKED BEANS
- MASHED POTATOES

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SOUTH OF THE BORDER MEXICAN BUFFET

\$25 / PERSON

30 PERSON MINIMUM

INCLUDES: RESTAURANT STYLE TORTILLA CHIPS AND FRESH SALSA

CHOOSE TWO HOT SIDES:

- WHITE QUESO
- SPINACH AND ARTICHOKE DIP
- FIRE ROASTED CORN AND POBLANO RELISH - GREAT TOPPER FOR TACOS
- STREET CORN "ELOTE"
- SPANISH RICE
- VEGAN REFRIED BEANS

CHOOSE UP TO TWO PROTEINS:

- SLOW ROASTED BEEF BARBACOA*
- SLOW ROASTED PORK CARNITAS*
INCLUDES CHOPPED CILANTRO, DICED ONION, AND LIME
- BEEF FAJITA W FAJITA VEGGIES (+\$2PP)
- CHICKEN FAJITA W FAJITA VEGGIES
SHREDDED LETTUCE, SHREDDED CHEESE, AND SOUR CREAM
(ADD GUACAMOLE FOR \$2/PERSON)

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APPETIZERS & A-LA-CARTE

CHARCUTERIE GRAZING TABLE \$775 EACH

A LAVISH SPREAD OF SEASONAL FRUITS, VEGGIES, CHEESES, NUTS, DELI MEATS, CRACKERS, OLIVES, DIPS AND SPREADS. (SERVES UP TO 40 PEOPLE)

SOME EXAMPLES INCLUDE: PROSCIUTTO, GENOA SALAMI, SLICED CHORIZO, GARLIC & HERB SPREAD, HAVARTI CHEESE, SHARP CHEDDAR, BRIE, RED GRAPES, BLACKBERRIES, STRAWBERRIES, ROASTED ALMONDS, GRAIN MUSTARD, FRUIT JAMS, PRETZEL CRISPS AND LAVASH CRACKERS

VEGETABLE CRUDITE DISPLAY \$550 EACH

A DECADENT PLATTER OF FRESH CUT VEGETABLES INCLUDING: BROCCOLI, BABY CARROTS, COOL CUCUMBER, CRISP CELERY, SERVED WITH A BUTTERMILK RANCH DIP

TOMATO AND MOZZARELLA BROCHETTES \$8/PERSON (2/PERSON)

CHERRY TOMATOES AND FRESH MOZZARELLA DRIZZLED WITH CHOPPED DRIED BASIL, COARSE SEA SALT AND A BALSAMIC REDUCTION

MEDITERRANEAN HUMMUS \$7/PERSON

ORIGINAL CHICKPEA AND ROASTED REP PEPPER HUMMUS, DRIZZLED WITH OLIVE OIL SERVED WITH PITA CHIPS, KALAMATA OLIVES AND BABY CARROTS

COCKTAIL MINI MEATBALLS \$7/PERSON (4 MEATBALLS/PERSON)

KC BBQ BEEF MEATBALL, SWEET CHILI GLAZED TURKEY MEATBALL
FIRECRACKER HONEY CHICKEN MEATBALL

MEDITERRANEAN HUMMUS \$7/PERSON

ORIGINAL CHICKPEA AND ROASTED REP PEPPER HUMMUS, DRIZZLED WITH OLIVE OIL SERVED WITH PITA CHIPS, KALAMATA OLIVES AND BABY CARROTS

LIT'L SMOKIES COCKTAIL WEENIES \$5/PERSON

SERVED IN KC BBQ SAUCE

CHICKEN TENDERS \$6/PERSON (2 TENDERS/PERSON)

WITH CHOICE OF 2 DIPPING SAUCES: RANCH, HONEY MUSTARD, BBQ, BUFFALO

SPINACH AND ARTICHOKE DIP \$7/PERSON

SERVED WITH RESTAURANT STYLE TORTILLA CHIPS AND RESTAURANT STYLE SALSA

WHITE QUESO ROTEL DIP \$7/PERSON

SERVED WITH RESTAURANT STYLE TORTILLA CHIPS AND RESTAURANT STYLE SALSA